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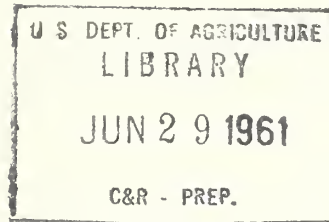


BOOK NUMBER
986299

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1960 FARM-CITY WEEK

Background On



T H E F O O D W E E A T

The sixth annual National Farm-City Week will be observed November 18-24 to promote a better understanding between rural and urban people.

Many private and public agencies are cooperating to promote the objectives of Farm-City Week. The coordinating agency is Kiwanis International.

As a contribution to this observance, the U. S. Department of Agriculture is encouraging a better understanding of the production, marketing, processing, and merchandising of the food we eat.

Further information on Farm-City Week may be obtained from the National Farm-City Committee, Kiwanis International Bldg., 101 East Erie Street, Chicago 11, Illinois.

Office of Information
UNITED STATES DEPARTMENT OF AGRICULTURE

August 1960

FOREWORD

". . . with reference either to individual or national welfare agriculture is of primary importance." -- George Washington.

"The man who actually tills the soil is the man who is the foundation of our whole structure" -- Theodore Roosevelt.

Agriculture has advanced more in the past 50 years than in all the prior years of man's history. But agriculture remains as vital as ever to the economy, well-being, and strength of the United States.

Today, American agriculture also helps to undergird the free world. The matchless productivity of American farmland and efficiency of the American farmer are powerful forces for peace.

Agriculture and forestry produce about two-thirds of our raw materials.

The total investment in the business of agriculture exceeds \$208 billion -- almost three-fourths of the market value of all corporation stocks on the New York Stock Exchange, or four-fifths of the value of current assets of all corporations in the United States. Some of the \$208 billion investment in agriculture is owned by urban people who have inherited or bought farm property.

The agricultural industry employs 6 million people to supply farmers and another 10 million to store, transport, process and merchandise agricultural products, as well as the $7\frac{1}{2}$ million workers on farms and ranches.

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MIRACLES FROM AGRICULTURE -- A New Motion Picture

This new $13\frac{1}{2}$ -minute film, produced in color for group showings, and in black-and-white for television use, is being released by the U. S. Department of Agriculture for 1960 Farm-City Week use.

It tells the dramatic story of how and why we Americans have a choice of as many as 5,000 different food items when we visit our supermarkets -- of the numerous new products and new forms of food -- of the amazing efficiency of farmer, rancher, food processor, and food merchandiser.

You can use this film to help tell your story during 1960 Farm-City Week, and at any other time or occasion.

Prints will be available for booking about October 15, 1960. Request prints from Motion Picture Service, Office of Information, U. S. Department of Agriculture, Washington 25, D. C.

THE FOOD WE EAT

986299

The supermarket, the corner grocery, the restaurant, and our own kitchens usually are hundreds -- sometimes thousands -- of miles from the sources of our great variety of abundant, wholesome food.

Food reaches our kitchens in new and appealing forms -- as "ready mixes," as concentrated and dehydrated products, and as "heat-and-serve" meals.

We have grown from a Nation in which 1 of every 4 workers had to produce food, to a Nation in which 1 farmer is efficiently producing food for 24. This is progress, the technological revolution in agriculture that has freed most of us from the labor of earning our daily bread by tilling the soil.

To get food from the 1 producer to the 24 consumers (including the farmer), we also have created a vast, efficient system of marketing, storing, transporting, processing, wholesaling, and retailing.

We have the highest level of living the world has ever seen. Our children are taller, healthier than we were at the same age. They have a longer life expectancy. One important reason is that modern farm production and marketing provide us with a basic requirement of good health -- nutritious, wholesome food in adequate amounts for a balanced diet.

But these advances have placed most of us so far from the land -- from the farm and the ranch -- that we often take "good eating" for granted.

Let's examine the facts about this modern day miracle of abundant good food when and where we want it.

We're Eating Better

We're eating more beef, veal, lamb, mutton and pork, more poultry, and more dairy products than we did 25 years ago.

In 1959 as compared with the average for the years 1935-39, each of us had --

160.1 pounds of meat instead of 127;
34.8 pounds of poultry instead of 15.6; and
428 pounds of dairy products instead of 393.

We got 67 percent of our protein from animal products in 1956-58, as compared with 1909-13, when 52 percent of our proteins came from animal products, and 48 percent from cereal products, dry beans, peas, nuts, and other foods.

These Normally Are More Costly Foods

The reason is obvious.

The animal is a "processor," converting grain and forage into meat, milk or eggs. The most efficient converter of grain and other feed into flesh -- the broiler chick -- requires $2\frac{1}{2}$ pounds of feed to produce 1 pound of gain.

Millions of people in some nations can't afford a diet high in animal proteins; they eat the cereals instead of feeding them to animals. Cereals constitute two-thirds of the diet of the peoples of Japan and India. Red meat and dairy products represent less than 4 percent of the Japanese diet and less than 2 percent of the Indian diet.

Most people of the world spend half their income for food.

But we spent only 21 percent of our income for food in 1959. After buying food, we have more income left for the products of industry, for housing, for medical care, education, and recreation.

If we had bought in 1959 the same kinds and quantities of food we ate in 1935-39, we would have spent only 15 percent of our 1959 income.

Our incomes have gone up more than the price of food. Greater buying power enables us to take advantage of the abundant food, including the animal products, provided by an efficient, modern agriculture.

We Buy More Processed Foods

When we buy prepared or partially-prepared food, we pay for factory, labor, management, and other costs, in addition to prices the farmer received for his crops.

We are, of course, buying convenience -- freedom from kitchen chores. We also are buying food with less waste, that needs less trimming, sorting, or washing.

Three "ready-to-serve" meals costing \$6.70 for a family of 4 could be prepared in the home kitchen for \$4.50, or \$2.20 less. The homemaker would use about $5\frac{1}{2}$ hours to prepare the three home-cooked meals, but only about $1\frac{1}{2}$ hours to get the three "ready-to-serve" meals on the table.

The food cost saving of \$2.20 in the three home-cooked meals represents an hourly wage of 55¢ for the 4 extra hours of work in preparing them.

Those are the two extremes. Most families use a combination of foods -- unprepared, partially-prepared, and ready to heat and serve.

We now pay about \$4 $\frac{1}{2}$ billion a year more than we did in 1939 for the convenience of having some of the work of food preparation transferred from the kitchen to the factory or restaurant.

Seasonal Foods the Year-Around

We expect and enjoy fresh vegetables and fruits the year-around. Modern refrigeration and transportation ended our seasonal eating habits, and provided balanced diets the year-around.

The cost of shipping an average-sized head of lettuce from California to Boston adds about 5 cents to its selling price. Growers received an average of slightly more than 6 cents a head for lettuce in 1959.

We Pay for Packages and Containers

Of every \$20 we spend for groceries, we pay from \$1.50 to \$2 for the packaging which helps to keep food in good condition and attracts our attention.

Packaging costs vary greatly.

Sometimes the package may cost as much as the food itself. The trend is toward smaller packages to meet the food needs for one meal, and thus reduce waste.

Even so, We Work Fewer Hours for our Food

One hour's work in a factory buys more food today than it did 20 or 30 years ago. Pay for one hour's factory labor would buy:

Round steak: 2.1 pounds in 1959; 1.8 pounds in 1939; 1.2 in 1929.
Bacon: 3.3 pounds in 1959; 2 pounds in 1939; 1.3 in 1929.
Milk: 17.6 pints in 1959; 10.4 pints in 1939; 7.8 in 1929; or
Oranges: 3.3 dozen in 1959; 2.2 dozen in 1939; 1.3 in 1929.

Food's a Good Buy

Food costs have risen less since 1947-49 than most other consumer items in the cost-of-living index.

For all items on the list, the increase to April 1960 was 26.2 percent.

For food, the increase was 19.5 percent.

Other increases include: Transportation up 46.1 percent; rent up 41.4 percent; fuel for home heating up 36.3 percent; housing up 31.4 percent.

More Than Food in the Grocery Basket

When we buy groceries in today's supermarket, we usually buy household supplies, cigarettes, toilet articles, and other nonfood items. We may even buy clothing. A study by home economists at Purdue University showed that nonfoods made up an average of almost 20 percent of consumer's purchases in markets in Lafayette and Indianapolis, Ind.

The Farmer Receives 38 Cents of Our Food Dollar

The farmer's share of our food dollar in 1959 was 38 cents. It was 40 cents in 1940, and 53 cents in the war year 1945.

As a general rule, the farmer's share of our food dollar declines as the amount of food processing increases. There are exceptions.

The wheat grower's share of our dollar spent for white flour is 33 cents. When the flour is mixed with other ingredients and baked as white bread, the farmer's share for his wheat drops to 12 cents.

The corn grower receives 18 cents of the dollar spent for corn meal, and 9 cents of the dollar for corn flakes.

When we buy fresh green beans, the farmer receives 43 cents of our dollar. If we buy frozen green beans, he gets 19 cents of the dollar.

The farmer's share of our dollar spent for animal products includes: Choice grade beef, 62 cents; choice grade lamb, 53 cents; retail pork cuts, 48 cents; fluid milk, 43 cents; ready-to-cook frying chickens, 53 cents; eggs, 63 cents.

The exceptions to the general rule of the farmer's share dropping with increased processing include oranges, canned orange juice, and frozen orange juice concentrate.

The grove owner receives 32 cents of the dollar spent for oranges, 38 cents when we buy canned orange juice, and 43 cents when we buy frozen orange juice concentrate.

A Loaf of Bread -- 3 cents

The wheat used in baking a 20-cent loaf of bread costs less than 3 cents.

In 1959, when the retail price of a one-pound loaf of white bread averaged 19.7 cents:

The farmer received 2.8 cents; the miller .6 cent; the baker-wholesaler 12 cents; and the retailer 2.9 cents. The other 1.4 cents went for transportation, storage, handling, and other processing.

How Fares the Farmer?

The average income per capita of the farm population in 1959 was \$965 -- \$644 from farming plus \$321 from non-farm sources. According to records kept since 1934, the 1959 average was exceeded only in 1951 and 1958.

The per capita income of the non-farm population was \$2,216.

The net income for one hour of farmwork (including income from capital assets) was \$1.29 in 1959.

One hour's work in a factory averaged \$2.22. Hourly earnings of food marketing employees (those in food processing, wholesale trade, retail food stores) averaged \$2.10.

Farmers' incomes have gone down during much of the postwar period, while non-farm workers have had an almost steady increase in income. Since 1945, the farm value of food has risen only 16 percent. But the marketing margin is up 93 percent.

Farmers have been caught in a cost-price squeeze -- lower prices for what they sell, higher prices for what they buy. But they have continued to increase their production efficiency at an unmatched and unprecedented rate.

Greater Efficiency From Farm to Kitchen

One hour of farm labor produces 4 times as much food and other crops as it did in 1919-21.

Crop production is 56 percent higher per acre. Output per breeding animal is 81 percent greater.

Productivity of the American farm worker is now growing more than twice as fast as the productivity of workers in industry. Since 1950, output per man-hour in non-agricultural industry has risen 2 percent a year. In agriculture the increase has averaged 5 percent per year.

That's the farmer's record of efficiency.

Increasing efficiency also has slowed the rise in marketing costs.

The number of workers marketing food is 12 percent greater than in 1947-49. Their hourly earnings are up 76 percent. But the labor cost per pound and per can, or other unit, has risen only 34 percent.

The broiler industry is a good example of efficiency from farm to supermarket.

Research developed a faster-growing broiler and a better diet for it. This new type of bird, fed the improved diet, produces a 3-pound broiler in 9 weeks, as compared with a 1.6-pound broiler in 9 weeks 30 years ago.

Farmers improved production methods. Many specialized the year-around in growing broilers. Processors used assembly-line methods. Cut-up chicken of a uniform high quality became a large-volume seller in supermarkets rather than a specialty item.

Between 1950 and 1958, when prices of most food products increased, the retail price of frying chickens dropped an average of 12 cents a pound.

If Americans Farmed Like Russians

In Russia, one agricultural worker produces for four or five people. More than 40 percent of the total labor force of the Soviet Union works in agriculture and forestry.

If our farmers were no more efficient than those of the Soviet Union, 22 $\frac{1}{2}$ million Americans who now work in manufacturing, construction, mining, the trades, transportation and other non-farm business would have to produce food, clothing, and forest products.

In turn, industrial workers have helped to increase agricultural efficiency with modern machinery, agricultural chemicals, and other farm production supplies.

Food Is Defense, Too

American farmers fed us and our allies during two world wars. They did it without drawing on the manpower needed by the armed forces or by the industries producing war material.

The ability of our farmers to produce food in abundance works for world peace. American food and American food production know-how are shared with friendly under-developed countries.

Surplus food from our farms, in addition to providing a food reserve, also helps to build up the national stockpile of strategic materials. Sixteen different surplus agricultural commodities have been exchanged for a large group of strategic materials.

The National Food Plan, developed by the U. S. Department of Agriculture, is a vital part of the National Plan for Civil Defense and Defense Mobilization.

A Texas-Size Train to New York City

Getting food from farm to market is a mammoth job.

Fresh fruits and vegetables shipped each year into New York City would fill a train reaching from Texas to New York.

More fresh fruits and vegetables were shipped into New York City in 1959 from California (37,300 carlots) and from Florida (25,800 carlots) than from New York State (24,000 carlots). A carlot is used as a unit of measurement, whether produce arrives by train, truck, boat, or plane.

Can You Prove This?

It's been said that a modern supermarket stocks food from each of the 50 States, and from Puerto Rico and the Virgin Islands.

How many States can you find represented in your own supermarket? To get an answer, you may have to check as many as 5,000 different food items -- the number some supermarkets handle.

Wherever We Live

We depend on farms and ranches of other States, regardless of where we live in the United States.

In turn, we provide an important market for growers in other regions.

Some foods in daily use throughout the country can be grown in only a few States; for example, citrus fruit. Others can be produced in all regions, although farmers, like industry, tend to specialize in production that is to their

best advantage. This regional specialization depends not only on climate, topography, and soil, but also on prices and transportation costs.

There's another important reason for this interdependence in food supply. A few States are so densely populated that they do not have enough land to grow enough food for their people.

The Northeastern region¹ is an example.

Farms in the 9 Northeastern States contain only 6/10 acre of crop and pasture land for each of the estimated 44 million people living there, as compared with the national per capita average of 5.2 acres. People of the North east --

Eat 27 percent of the Nation's meat, vegetables, melons, fruits, and nuts, but produce only 3 percent of the country's meat animals, 15 percent of the vegetables and melons, and 10 percent of the fruits and nuts.

Consume 28 percent of the Nation's poultry, eggs, and dairy products, while producing 20 percent of the national supply of poultry and eggs and 21 percent of the dairy products.

That's why farmers of the 12 North Central States¹ consider the Northeast a vital market. The North Central States:

Produce 63 percent of the Nation's meat animals against consumption of 33 percent.

Produce 35 percent of poultry and eggs as compared with consumption of 30 percent.

Produce 44 percent of the dairy products but consume 34 percent.

¹ The regions:

Northeast: Connecticut, Maine, Massachusetts, New Hampshire, New Jersey, New York, Pennsylvania, Rhode Island, and Vermont.

North Central, with $6\frac{1}{2}$ acres of crop and pasture land in farms per person: Illinois, Indiana, Iowa, Kansas, Michigan, Minnesota, Missouri, Nebraska, North Dakota, Ohio, South Dakota, and Wisconsin.

Southern, with $4\frac{4}{5}$ acres of crop and pasture land in farms per person: Alabama, Arkansas, Delaware, Florida, Georgia, Kentucky, Louisiana, Maryland, Mississippi, North Carolina, Oklahoma, South Carolina, Tennessee, Texas, Virginia, and West Virginia.

Western, with $11\frac{1}{3}$ acres of crop and pasture land in farms per person plus considerable public land for grazing: Arizona, California, Colorado, Idaho, Montana, Nevada, New Mexico, Oregon, Utah, Washington, and Wyoming.

But people in the North Central States look to other regions for much of their vegetables, melons, fruits and nuts.

The 16 Southern States² produce more poultry and eggs, and more fruits and nuts than their people consume. But they depend on other States for a part of their meat and dairy products. Vegetable and melon production just about balances consumption.

Only the 11 Western States² can be considered self-sufficient. Their production of meat animals, poultry, and eggs, and dairy products is equal to or slightly above consumption, but they use much livestock feed grown elsewhere.

The Western States consume 12 percent of the Nation's fruits and nuts while producing 55 percent; and 11 percent of vegetables and melons while growing 36 percent.

Our Food Is Safe

We can buy food with confidence, knowing that it is the safest, cleanest, and most wholesome food in the world.

Food safety begins with farmers and ranchers, who use the latest knowledge acquired by research to protect crops and livestock from pests and diseases that could impair food.

Food safety continues from the farm through marketing in our grocery.

Our meat and poultry inspection systems are the envy and models of the world.

For more than a half century, the U. S. Department of Agriculture has been responsible for the wholesomeness, safety, and proper identification of red meats in interstate and foreign commerce.

Each animal is inspected under veterinary medical supervision.

More than 20 billion pounds of red meat are inspected and certified as wholesome each year. This includes 10.3 billion pounds of beef, 8.8 billion pounds of pork, 613 million pounds of lamb and mutton, and 604 million pounds of veal.

² See footnote 1, page 8

But inspectors condemn and destroy nearly a million pounds of meat products each working day, because of disease, spoilage, or contamination.

Evidences of contagious disease are referred back to Federal and State veterinarians to aid in disease prevention on farms and ranches.

More than 4.7 billion pounds (ready-to-cook weight) of poultry were certified as wholesome by USDA inspectors in 1959, the first year in which this program was mandatory.

Many foods are graded. Grading enables us to know the quality, as well as the wholesomeness, of our food.

Thousands of processing plants which prepare the food we eat have USDA inspectors present to supervise every operation to see that the product is wholesome and unadulterated. This is known as "continuous" inspection.

The Farmer Produces What We Want

Remember when --

We wanted a small turkey to fit an apartment-sized oven, or to feed a small family? And all we could find was a hen weighing 10 to 15 pounds, or a tom weighing 16 to 30 pounds?

It took researchers about 10 years to perfect a small, meaty turkey. The hens weigh 5 to 9 pounds, the toms 9 to 15 pounds.

We now buy 12 million small turkeys a year. Large families, hotels, restaurants and other institutional users still want the large turkeys. They buy about 65 million of them a year.

In 1959, we ate 6 pounds of turkey per person -- twice as much as we ate in 1940.

Many varieties of vegetables and fruits going to market today were unknown a few years ago. Newer and better varieties are on the way, to give us the flavor, color, texture, and other qualities we want.

Our demand for "fresh qualities" in frozen fruits and vegetables and in fruit juices is being met by researchers, farmers, and those who market and process food.

We like a richly colored grape juice. A new grape provides an intensely red juice for blending with that of less colorful juice grapes.

The "tangerine season" normally begins after Christmas, when present varieties ripen with marketable sweetness. In a few years, we will be able to buy tangerines in October and November. Three newly-developed tangerine hybrids mature fruit in autumn.

If we prefer the flavor of freestone peaches to cling peaches, we can buy canned freestone peaches now. For years, the freestones lacked the good canning qualities of the clings. Then, freestone varieties were developed for canning.

We want frozen strawberries with the same good red color and flavor of the fresh fruit. Several varieties introduced in the past 10 years -- one as recently as 1959 -- give us these qualities. Today, about half of the strawberry crop is frozen, and we have fruit of near-fresh quality the year around.

New varieties have qualities other than "good eating." They yield well, have disease resistance, and are good "shippers."

Would We Like --

"Dry" fruit juices that can be stored on the pantry shelf?

"Dehydrofrozen" fruits and vegetables with weight and bulk reduced to save 2 to 5 cents a pound on refrigeration, shipping and storage?

Dehydrated sweet potatoes, similar to dehydrated mashed potatoes?

Dry whole milk that combines instantly with cold water and has the full flavor of fresh milk?

We can expect some of these near-miracles from research soon; others may take years to perfect. Foods in other forms also are on the way.

Frozen concentrated orange juice is a classic example of a food in a new form that helped both producer and consumer.

Research on frozen citrus concentrates began in 1943. Commercial production was started in 1945-46. We liked the product so well that about 84 million gallons of frozen concentrated orange juice were produced in the 1958-59 season. The return to Florida growers alone was \$184 million in 1958-59.

The process also gave us many other frozen juice concentrates -- tangerine, grapefruit, lemon, lime, pineapple, grape, apple, and tomato.

We consumers determine the kinds and qualities of foods developed by farmers and the food industry for the Nation's grocery shelves. We do this when we buy or refuse to buy the products offered.

More Farm-Freshness in Our Foods

Vacuum cooling and hydrocooling probably can't be found in the dictionary, but they all mean better food at the fresh fruit and vegetable counters in the supermarket --

Crisp lettuce, celery, cabbage, and spinach.
Sweet corn that's truly sweet, and garden-fresh green peas.
Tree-ripened peaches.

These and many other vegetables and fruits reach us with more of the farm-freshness because of modern marketing, handling, and transportation methods.

Vacuum cooling of lettuce is an example.

For more than 30 years, a carload of California-grown lettuce shipped to eastern markets consisted of about 20,000 pounds of lettuce and 40,000 pounds of ice. The cost of ice and its transportation was included in the price we paid for lettuce.

Then, in 1948, came vacuum cooling. Crated lettuce was placed in a steel tank equipped with a steam vacuum pump and a condenser. Water on the lettuce evaporated at a temperature of about 32 degrees when a partial vacuum was created. A half carload of lettuce could be cooled in 20 or 30 minutes to 35 degrees from field temperatures of 65 to 70 degrees. The cooled lettuce could be shipped with icebunker refrigeration and air-circulating fans as far as icepacked lettuce.

More than 90 percent of the shipments of lettuce from Western States now are vacuum cooled. The lower costs of packing, refrigeration, and freight more than offset the cost of vacuum cooling. The method now is used to cool many other vegetables, including sweet corn.

Sweet corn loses sweetness so fast at 70 to 80 degrees that in a few hours it no longer tastes like fresh sweet corn. Research showed that it will have acceptable quality for several days if it is cooled to 40 degrees. At 32 degrees, it will hold quality even longer.

Hydrocooling (immersing the product in ice water) is widely used for peaches. Peaches can be shipped to distant markets now with less decay on the trip.

These and many other new methods of handling highly perishable foods protect their natural goodness.

The conditions that keep fruits and vegetables fresh and attractive usually help them retain their nutritive value. Spinach loses about half of its vitamin C, as well as its desirable appearance, in 3 days at ordinary room temperature. At 34 to 37 degrees, it loses little vitamin C.

Research is finding -- and food processors and handlers are using -- new knowledge on the temperatures needed to retain high quality in frozen foods. To keep frozen concentrated orange juice at top quality, it must be stored at or below zero. A single day at 25 to 30 degrees damages the quality of frozen peaches more than storage for a year at zero.

Millions of dollars are shaved from our food bill through improved handling and marketing which also help to get wholesome, nutritive food to us. Hydro-cooling and the use of multiwalled bags reduced the shipping costs of Texas carrots by \$1 million a year. When research showed that California grapes shipped out of storage needed less refrigeration than they were getting, the saving amounted to \$780,000 a year. Tomatoes also were getting too much refrigeration. Reduced refrigeration and improved shipping containers for tomatoes are saving \$1 million annually.

Food for the Future

If our population reaches 230 million by 1975 (as is predicted), farmers and ranchers must produce --

- 16.3 billion pounds more red meat.
- 47 billion pounds more milk.
- 20.7 million tons more fruits and vegetables.
- 20 billion more eggs.

These increases will be necessary if we continue improving our diets at the same rate as in recent years.

To produce needed additional quantities of these and other foods, another 200 million acres of cropland would be required if yields in 1975 were the same as 1956.

But we don't have 200 million more acres of cropland -- and won't need them.

Rising productivity and efficiency on farms and ranches will make it possible to feed 230 million people in 1975 from about the same total acreage presently used. Further, today's farmers increasingly are applying the soil and water conservation measures needed to protect the land for maximum safe use in 1975 -- and far beyond that date.

FOOD, The Yearbook of Agriculture 1959

Some of the information you've just read came from FOOD, The Yearbook of Agriculture 1959. This 736-page book is brimful of food facts -- nutrients, needs, quality, preparation (including recipes), costs, trends, and other aspects of food. FOOD may be purchased from the Superintendent of Documents, Washington 25, D. C., for \$2.25.

Other Sources of Information

Many other publications and periodic reports of the U. S. Department of Agriculture provided information contained in this background report. When more recent material was available, it was included in this brochure.

The sources included:

*FOOD FOR THE FUTURE THROUGH RESEARCH, AIB No. 220.

*MARKETING COSTS FOR FOOD, MP 708.

Developments in Marketing Spreads for Agricultural Products in 1959. Single copies may be obtained from Agricultural Marketing Service, U. S. Department of Agriculture, Washington 25, D. C.

*IMPROVING MARKET FACILITIES IN NEW YORK CITY FOR WHOLESALING FRESH FRUITS AND VEGETABLES, Marketing Bulletin No. 6.

Agricultural Statistics 1959. For sale by the Superintendent of Documents, U. S. Government Printing Office, Washington 25, D. C. Price \$1.75 (paper cover).

Various periodic "situation reports" of the Department, such as "The National Food Situation," "The Marketing and Transportation Situation," "The Demand and Price Situation," and "The Farm Income Situation."

*Single copies may be obtained by request to the Office of Information, U. S. Department of Agriculture, Washington 25, D. C.

